

THE SHOE

By N. W. JENKINS

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Capt. Amyas Dare, of the Fifth United States cavalry, was east on furlough, after three years of frontier service. At this time he cherished a passion for photography; he had brought his friends innumerable pictures of Indians, coyotes, cliff-dwellers, and gila monsters; he went about with a kodak in his pocket and accumulated souvenirs of his holiday, destined to adorn the walls of his shack in the barracks, on the Arizona border.

One fine June morning he left New York for Washington, making himself comfortable in a parlor car, with a stack of books and papers beside him. By some fatality, he was dressed that morning in full uniform.

Presently, looking across the pages of his newspaper, he became aware of a beautiful young woman, seated at the open window on the other side of the car. She was tall and slender, with blue eyes, and nut-brown hair, that curled charmingly under the brim of her sailor hat. She was dressed with the fine simplicity that is more irresistible than magnificence. Her eyes were fixed upon the pages of a magazine; she leaned back in her seat, in an attitude which threw into relief the generous lines of her figure, and quite exposed one of her pretty feet.

The girl looked up from her book; the captain, ashamed to be caught staring, at once dropped his eyes, and their gaze rested full upon that peerless foot. He became completely captivated in studying its proportions—the arched instep, the fine ankle, the delicate heel—and the dainty shoe that encased it and the glimpse of the pretty stocking above—appearing beneath the crisp binding of her gown, which further afforded a suggestion of snowy lace-trimmed drapery, furred, around the prettiest ankle in the world.

Flesh is but grass. The captain whipped his kodak out of his pocket and, under cover of his newspaper, sighted it at the distracting object. An instant, and all would be well. But in that instant the girl stirred.

"Don't move!" cried Amyas, forgetting himself. "Don't move your foot!"

She sprang up, but the kodak had flicked shut; the impression was taken.

"I have it!" he exclaimed, in the moment of triumph. "Thank you very much!"

"You have what? A photograph of me?"

"Not altogether," he explained, innocently, "merely a picture of your shoe."

The young woman turned indignantly toward an elderly gentleman, who had now come forward. He had bristling white mustaches, and a haughty and forbidding appearance.

"Papa!" she exclaimed, "this person has insulted me!"

"The particulars, Daphne!" said papa, with an ominous, steely glance at the culprit.

A whispered conversation followed; then Daphne subsided into her seat, holding her head high.

Her papa confronted the captain.

"Sir," he said, "you have insulted my daughter."

"Nothing," declared Amyas, with his best bow, "could have been further from my intentions."

"How, sir? Hadn't you the impudence to try to take her photograph?"

"Oh, but I didn't."

"Don't attempt to trifle with me. You tried to photograph her—"

"Shoe. Well, I did. But there was nothing personal about that. Nobody could possibly identify it as hers. I regarded it merely as a beautiful object of art, or nature, or—"

"Be silent, sir. Of all the impudence—but, bah! I see you do not understand these things. I will come to the point. You have insulted my daughter. I demand satisfaction."

"Very good, sir. I am on my way to Washington. I stop at the Ebbitt house. Send your friend to me; I will be glad to accommodate you. Here is my card."

"I'm! Glad to stand up and shoot at me, after affronting my daughter! I dare say. I am not such an ass, sir, as to engage in a ridiculous duel with a young swash-buckler. I shall have you tried—court-martialed—for conduct unbecoming an officer and a gentleman. A gentleman—taught! I will take your card now. Here is mine."

And he handed it over. I read:

HON. EVERARD ST. CYR,
British Legation.

Soon after the train arrived in Washington Daphne's papa was in the office of the war department, preferring charges against Capt. Dare, while Daphne's too enthusiastic admirer, in his room at the Ebbitt house, was developing the film of his latest snap shot.

As he proceeded to do so, he remarked, rather pensively: "I suppose I did wrong, and there will be old Nick to pay, but was I to miss an opportunity like that? The picture will be a gem."

Subsequently, he was placed under arrest and confined to his quarters at the hotel, to await trial by a military tribunal.

One morning, who should call on him but Daphne, darkly veiled, and accompanied by her maid, who looked a modish duenna in her Frenchified, black garb.

Daphne had been talking to a mutual friend, a brother officer of Dare's, and this conversation had led her to look more leniently upon Dare's offense. He was a brave, single-hearted, high-toned fellow, the friend had said; singularly inexperienced in the ways of the world, and, where photographs were concerned, scarcely responsible for his actions. In this case, his error might be visited with severe punishment—even his dismissal from the service. Daphne had vainly endeavored to persuade her papa to withdraw his charges. And now—would the captain give her the unfortunate picture, that she might at once destroy it?

Amyas sighed deeply; however, he brought out the picture, beautifully developed and inclosed in an envelope. He gave it to Miss St. Cyr, who gave it to her maid to carry. It did not seem to occur to her that another—any number of others, could be printed from the film. Whether she destroyed it at once, or at all, who can say?

The officers appointed to act upon the case of Capt. Amyas Dare, charged with "conduct unbecoming an officer and a gentleman," had met, received all the evidence collected, and were about to make their final decision.

Bound to the strictest justice and impartiality, they did not propose to let any feeling of sympathy for the accused influence their verdict. They had the dignity of the service to uphold, with all its immortal traditions; and Dare's conduct had been in the last degree inconsistent with these. An unfavorable verdict seemed imminent; when, to the surprise of all, the captain, who had had very little to say in his own behalf, asked that a witness be summoned. It was supposed that all available testimony had been gathered. But Dare explained that the only real witness for the defense was the ankle photographed on the fatal occasion.

A short discussion followed, which ended in dispatching a messenger to the St. Cyr residence a few blocks away.

The messenger returned in haste, and with a grin handed Hon. Everard's reply to the officer whose address it bore. It was a defiance, pure and simple, of military tribunals in general and of this one in particular. It contained an absolute refusal, in language more forcible than polite, to send Miss St. Cyr's ankle.

What was to be done? The officers conferred together, and one of them undertook to call on Hon. Everard, and use his persuasions.

He soon returned, discomfited; and Amyas, feeling fate against him, was obliged to waive the appearance of his witness.

He had nearly given himself up to despair, when the door softly opened, and a trim little veiled woman entered. It was Cesarine, Daphne's maid. She held in her neatly gloved hands a dainty little box. She looked about her for an instant, then laid it in the hands of a gray-haired colonel, the oldest officer present.

"Je viens de Mlle. St. Cyr. Elle present ses compliments respectueux a vos messieurs."

And she took her place at the colonel's elbow, as guardian of the treasure.

The colonel untied the cord that secured the box, and removed the wrappings, one of silver paper and one of tissue. He reverently drew forth—the ankle—and placed it on the table before him. All came forward to inspect it. No one spoke.

It was a wonderful ankle. In a few seconds it had cast a spell over the entire company.

The colonel was near-sighted, he adjusted his glasses and bent a little lower over the object of interest.

The silence was broken by the voice of Capt. Dare.

"Gentlemen, I ask you—looking at this shoe, with Her foot in it, was I to blame?"

"Colonel," said the youngest member of the tribunal, rising, "have you ever read 'Ninety-Three'?"

"Perhaps I have," said the colonel. "If so, I don't remember it. What of it?"

"Only this: I am going to emulate Sergt. Radoub. If any man, with eyes in his head and a heart in his body, could preserve entire sanity while looking at—that—court-martial me! Dismiss me from the service!" And he sat down.

"Capt. Delgarde for acquittal," said the colonel. And, one after another, the remaining officers gave the verdict "Acquittal." Lastly, the gray-haired colonel himself.

Amyas breathed once more.

"Vive ces Messieurs!" said Cesarine, softly.

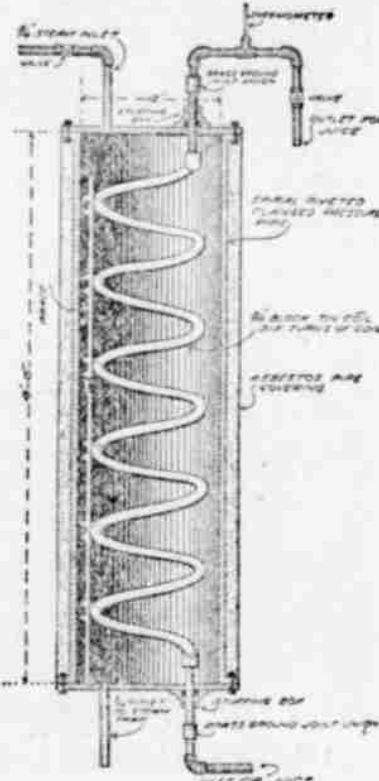
L'Envoi.

Married, at the British embassy on the 29th of December, 18—, Daphne, only daughter of Hon. Everard St. Cyr, to Amyas Dare, captain—th United States cavalry.

PREPARING UNFERMENTED APPLE JUICE FOR MARKET

By H. C. Gore, Bureau of Chemistry, United States Department of Agriculture.

A method of clarification of apple juice which is cheap and may be applied on a small or large scale, is clarification by use of a cream separator. Repeated trials have shown that a cream separator can successfully clarify the juice, leaving only traces of sediment in the product. Absolute clearness of the juice is not produced by use of the machine, but practically all sediment can be removed by this process. In the experimental work to be described a hand-power cream separator of the disk type was employed. The first trial of the method indicated that a satisfactory clarification of apple juice could readily be obtained by use of the separator, and many further trials have confirmed these early indications. The suspended matter in the juice collects in the bowl of the separator, while the clean juice runs out through the machine, the heavier particles originally present—the starch grains and any soil or dirt particles, together with some albuminous matter—are to be found tightly packed in the lower part of the tubular shaft in the bowl of the machine, while a heavy layer of albuminous material is invariably packed on the inner side of the bowl and a higher layer on the inner side of the bowl cover. The disks remain quite free from sediment. When the space between the disks and the sides of the bowl is quite filled with sediment, the flow from the milk screw ceases and the flow from the cream screw is much increased. At this time the machine should be stopped and the bowl cleaned. The



Pasteurizer for Apple Juice.

juice from the milk screw is invariably considerably clearer than that from the cream screw. The reason for this is not apparent; the fact, however, was always observed. The juice from the cream screw is, in turn, much clearer than the untreated juice.

The clarification of 25 gallons of juice, using one machine of the capacity indicated and a juice containing sediment in such quantity that a run of that amount would fill the space between the disks and the sides of the bowl with sediment, requires about one hour and a quarter, the juice passing through the bowl twice.

As soon as the juice is clarified by the separator, it must be sterilized in closed containers. The points which have been carefully determined in this work have been the lowest safe temperature and the shortest period of heating for bottles and for cans.

If the juice is not to be packed and shipped, glass fruit jars, or bottles with patent stoppers, may be employed, but to stand shipping well, sealed cans or cork-stoppered bottles must be used.

In the work with bottles, quart bottles of the champagne type were used. These were filled with clarified juice, some air space being left to allow for expansion of the liquid on heating. The bottles were placed upright and entirely submerged in water in a tank which could be heated by a jet of steam. About 15 minutes were required to bring the water in the tank up to the temperature employed in the several sets of experiments, namely, 149 degrees, 149 degrees and 158 degrees Fahrenheit (60 degrees, 65 degrees and 70 degrees C.). After the bottles were placed in the tank from 25 to 30 minutes were required for the contents of the bottles to attain the temperature used. One-half hour was, therefore, allowed before beginning to count time in these tests—15 minutes to bring the bath up to the temperature, and 15 minutes holding at this temperature for the juice in the bottle to attain the bath temperature. The bottles were withdrawn at intervals and set away on their sides in baskets, being kept in a warm room whose temperature was quite constant day and night, between 70 and 75 degrees F. The bottles were agitated and notes taken on them from day to day.

The results show that a temperature of 149 degrees F. (65 degrees C.) for one hour will give good results and that 158 degrees F. (70 degrees C.) for one-half hour also gives good results. Only a very slight cooked taste is given to the juice by heating at 158 degrees for one hour—slightly

more, however, than is given by heating at 149 degrees for the same period.

One-gallon packers' cans were employed. These were first carefully rinsed with water, filled, sealed (rosin dissolved in alcohol being used as flux), and then heated in the same manner as the bottles. The juices employed were thoroughly typical and were clarified by passing twice through the separator. A full half hour was found by a careful test to be necessary for heating the contents of the can up to the bath when the water in the bath was cold to start with, and this period was only slightly shortened when the bath was hot at the time the cans were placed in it.

Unfortunately, the periods of heating were not short enough nor the temperatures used low enough to indicate unsafe conditions, since none of the cans spoiled; but proper treatment was found to be very readily given at low temperatures and for brief periods. It was expected that the cans which were only heated up to 149 degrees F. (65 degrees C.) in the hot water and then removed would surely spoil. These cans remained sound, however, and thus the period of heating indicated as sufficient for canning is unexpectedly short. When the cans were removed, they were cooled over night and allowed to stand in the same room as that in which the bottles were held. Owing to the large bulk of juice in the cans of the size employed (1 gallon), it is evident that the juice was maintained at a sterilizing temperature longer than if bottles or small-sized cans had been used. This fact must be kept in mind if the results here obtained are applied to other sizes than gallon cans.

For bottles, sound corks, well-soaked in hot water, should be used. These can be wired in before the bottles are heated; or tin cork holders, which may be bought on the market, may be used. The exposed end of the cork should be dipped in hot paraffin or hot grafting wax after heating, to prevent the cork from drying out with consequent serious danger of infection of the bottled juice.

No trouble was experienced in sealing the cans. As previously noted, standard one-gallon packers' cans were employed. These had a 2 7/16 inch opening and were fitted to within about one-quarter inch of the opening. The can was then wiped and the flux, consisting of rosin dissolved in alcohol, was applied. Hemmed caps were employed for sealing—that is, the tin cover which fitted over the opening in the can was fitted with a rim of solder. For sealing the can, a capping steel and soldering copper are required, also a gasoline furnace for heating the steel and copper, and a supply of flux, solder, and sal ammoniac.

Barrels and kegs can be successfully used as containers for sterilized juice when it is desired to keep the juice sweet for a limited period of a few days or weeks. The cans must be thoroughly cleaned and well steamed, and filled with the juice heated to between 149 and 158 degrees F. (65 and 70 degrees C.). The cask can then be bunged, but considerable contraction takes place on cooling, with resulting strain on the cask and consequent increase in the danger of leakage. It is a much better procedure to close with a clean cotton plug, and when the cask and contents are cool to remove the plug and quickly insert a wooden bung which has been sterilized by soaking in alcohol. Two experiments were carried on with success with 50-gallon barrels, following this procedure. This juice kept for ten days without showing fermentation. At this time the barrels were emptied and for other purposes.

In the experiments with barrels, and in all other work in which the juice was heated except in bottles and cans, a pasteurizer designed by Mr. Given, of the bureau of chemistry, was employed. It proved to be a very useful machine and was capable of heating the juice with perfect control of temperature at any desired rate up to several hundred gallons per hour.

The Dual Purpose Cow.—There is no one who believes in the impossibility of the dual purpose cow quite so strongly as W. D. Hoard, editor of Hoard's Dairyman. He has always strongly opposed the idea of trying for an animal that is good for both beef and milk, and declares that one supposed to have these "half and half" qualities is fit for the profits of neither. His contention that we should raise beef cows or raise milk cows, but should not try to raise both in one, is well taken.

Fatten Them Up.—Put the old hens in the fattening pen as early in the fall as possible. It is not probable that they will lay much during the fall and the earlier they are gotten out of the way the more profitable it will be for the keeper and the more healthy for the birds that are to make up the breeding stock next year. The next year's stock need the room.

Feeding Poultry.—More birds die from overfeeding and eating sour feeds than from other causes combined. Make them work for what they get, just as you have to do. On the other hand, do not be so careless that you will permit them to eat sour feed. If the wet meshes can not be kept sweet, feed the material dry.

Laundry work at home would be much more satisfactory if the right starch were used. In order to get the desired stiffness, it is usually necessary to use so much starch that the beauty and fineness of the fabric is hidden behind a paste of varying thickness, which not only destroys the appearance, but also affects the wearing quality of the goods. This trouble can be entirely overcome by using Defiance Starch, as it can be applied much more thinly because of its greater strength than other makes.

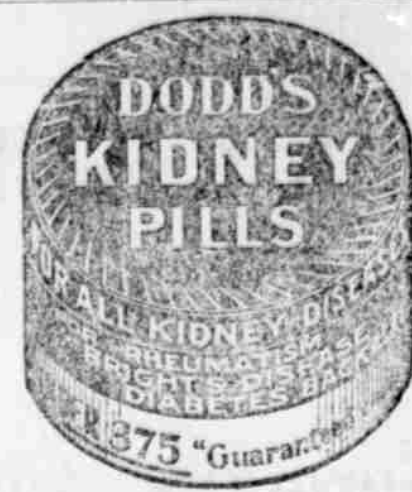
All Explained.

There is a little story going round the house of commons about a certain member who abstained from voting on the deceased wife's sister bill. Questioned by one of his friends as to the reason for his abstention, he replied: "Well, my dear fellow, it's just like this—my wife has a sister."—John Bull.

Monarch Is Expert Shot.

The king of Portugal is so expert a shot that he can pick off the fish as they rise to the flies in the palace lake.

Marrying for Love.
Happy marriages are surely possible even in these unpoetic, hard-hearted times. They are, if the people will only follow the instinct of their better natures and marry for love—the reverent, impassionate love of the man for the maiden, the pure, unsophisticated affection of the maiden for the man—instead of bartering happiness for rank or money.—Thorne.



Perfect Womanhood

The greatest menace to woman's permanent happiness in life is the suffering that comes from some derangement of the feminine organs.

Many thousands of women have realized this too late to save their health, barely in time to save their lives.

To be a successful wife, to retain the love and admiration of her husband, should be a woman's constant study.

If a woman finds that her energies are flagging, that she gets easily tired, dark shadows appear under her eyes, she has headache, headache, bearing-down sensations, nervousness, irregularities or the "blues," she should start at once to build up her system by a tonic with specific powers, such as

Lydia E. Pinkham's Vegetable Compound

The great woman's remedy for woman's ills, made only of roots and herbs. It cures Female Complaints, such as Dragging Sensations, Weak Back, Falling and Displacements, Inflammation and Ulceration, and all Organic Diseases, and is invaluable in the Change of Life. It dissolves and Expels Tumors at an early stage. Subdues Painfulness, Nervous Prostration, Exhaustion, and strengthens and tones the Stomach. Cures Headache, General Debility, Indigestion, and invigorates the whole female system. It is an excellent remedy for derangements of the Kidneys in either sex.



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10 to 640 Acres of the Best Land the Sun Ever Shone On and Two Town Lots for \$210 Payable \$10 a Month Without Interest.

Dr. C. F. Simmons, San Antonio, Texas, Brownwood, Texas, April 26, 1907.

Dear Sir:—This is to certify that I have visited the country known as the Simmons Ranch in Atascosa County, Texas, and am favorably impressed with the outlook there. The land is a deep loam soil with a clay foundation and is very fertile. The water and the climate cannot be excelled. It is a good place for an investment. I can truthfully say it is just as represented by Dr. Simmons.

Investigate this before it is too late. Write today for literature, book of views of the ranch and name of the nearest agent.

DR. C. F. SIMMONS,

215 Alamo Plaza, SAN ANTONIO, TEXAS.

CATARRH BLOOD AND SYSTEM DISORDERED

Catarrh is not merely an inflammation of the tissues of the head and throat, as the symptoms of ringing noises in the ears, mucous droppings back into the throat, continual hawking and spitting, etc., would seem to indicate; it is a blood disease in which the entire circulation and the greater part of the system are involved. Catarrh is due to the presence of an excess of uric acid in the blood. The Liver, Kidneys and Bowels frequently become torpid and dull in their action and instead of carrying off the refuse and waste of the body, leave it to sour and form uric acid in the system. This is taken up by the blood and through its circulation distributed to all parts of the system. These impurities in the blood irritate and inflame the different membranes and tissues of the body, and the contracting of a cold will start the secretions and other disgusting and disagreeable symptoms of Catarrh. As the blood goes to all parts of the body the catarrhal poison affects all parts of the system. The head has a tight, full feeling, nose continually stopped up, pains above the eyes, slight fever comes and goes, the stomach is upset and the entire system disordered and

I had Catarrh for about fifteen years, and no man could have been worse. I tried everything I could hear of, but no good resulted. I then heard of S. S. S., and could see a little improvement from the first bottle, and after taking it a short while was cured. This was six years ago, and I am as well today as any man. I think Catarrh is a blood disease, and know there is nothing so earth better for the blood than S. S. S. Nobody thinks more of S. S. S. than I do.

Lapeer, Mich. A. M. MASON.

S.S.S. PURELY VEGETABLE

every symptom disappears, the constitution is built up and vigorous health restored. S. S. S. also tones up the stomach and digestion and acts as a fine tonic to the entire system. If you are suffering with Catarrh begin the use of S. S. S. and write us a statement of your case and our physicians will send you literature about Catarrh, and give you special medical advice without charge. S. S. S. is for sale at all first class drug stores.

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